



**N**ow you've done it. You've gone and opened this brochure.

Do you know what you're about to do? You're about to unlock great mysteries. Like what wine pairs well with lamb? What cheese should be served with Beaujolais? And what the heck is Gewürztraminer?

**Y**es, there is much to discover about wine and its magical connection to cuisine. But rejoice—you're holding something that will part the clouds and let the sun shine on your culinary world.

**T**he Fruit Center staff has exhaustively researched and carefully compiled these essential nuggets of wine-related knowledge. Use this guide as, well, just that ... a guide. Follow it closely, or be creative and follow your own path. We always encourage experimentation.

**S**o, go forth. Live cheerfully. Explore the wonders of wine and food. It is, after all, a quality of life issue.

The Fruit Center  
Wine Staff



## Cheese Plate Recommendations

The Fruit Center's Gourmet Department creates wonderful cheese platters for all occasions. But, if you'd like to create your own, here are some cheese plate suggestions.

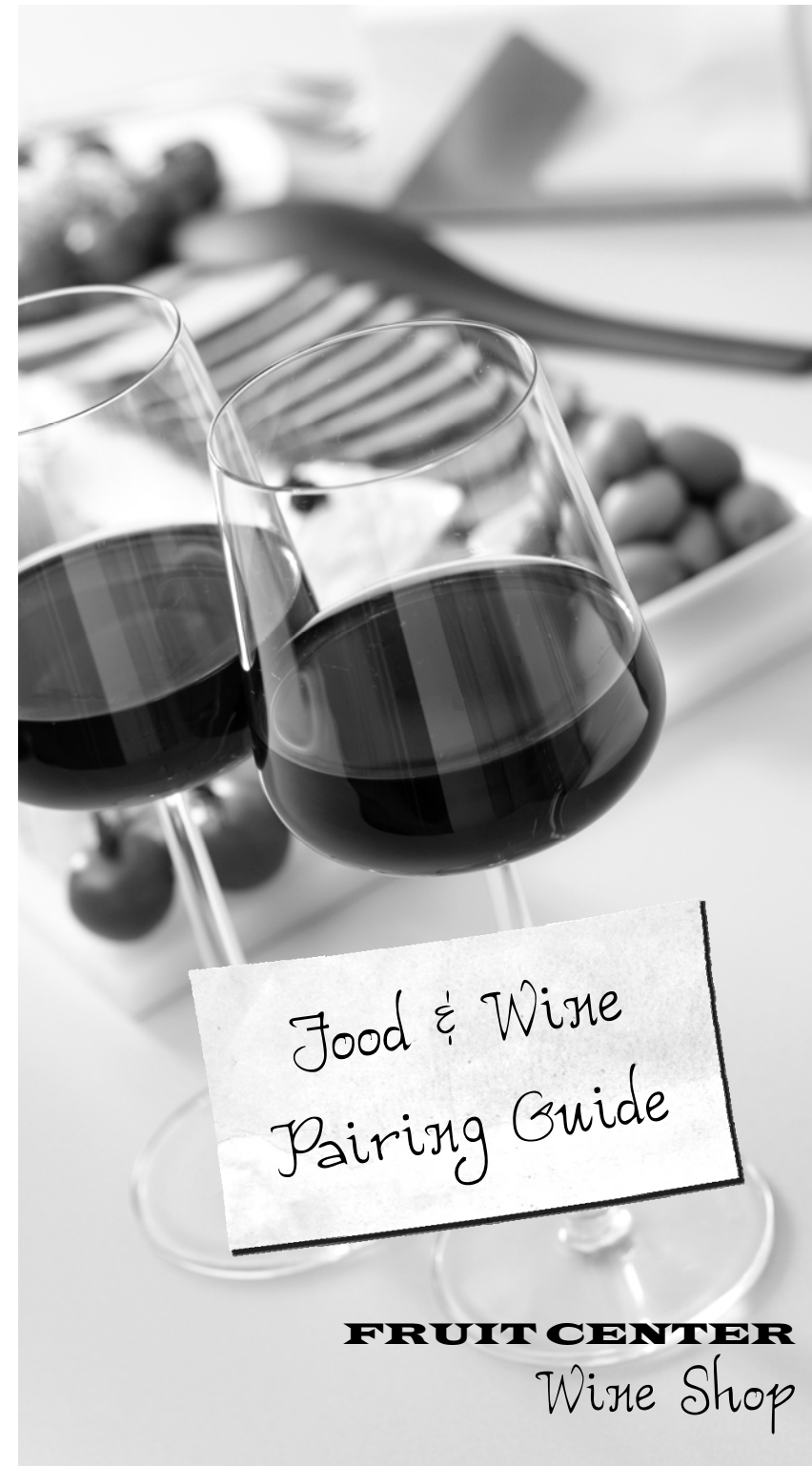
<p><b>American Plate</b></p> <ul style="list-style-type: none"> <li>* New York Cheddar</li> <li>* Buffalo Cheddar</li> <li>* Monterey Jack</li> <li>* Maplebrook Mozzarella</li> <li>* Vermont Butter &amp; Cheese Chevre</li> </ul>	<p><b>Italian Plate</b></p> <ul style="list-style-type: none"> <li>* Fresh Mozzarella</li> <li>* Italian Provolone</li> <li>* Piave</li> <li>* Italian Fontina</li> <li>* Reggiano Parmesan</li> </ul>	<p><b>French Plate</b></p> <ul style="list-style-type: none"> <li>* Taleggio</li> <li>* Roquefort</li> <li>* St. Andre</li> <li>* Belletoile Brie</li> <li>* Port Salut</li> </ul>
<p><b>International Plate</b></p> <ul style="list-style-type: none"> <li>* Manchego (Spain)</li> <li>* Gruyere (Switzerland)</li> <li>* Meredith Dairy Marinated Feta (Australia)</li> <li>* Cream Havarti (Denmark)</li> <li>* Aged Gouda (Holland)</li> </ul>	<p><b>Party Plate</b></p> <ul style="list-style-type: none"> <li>* Buffalo Cheddar</li> <li>* Guinness Stout</li> <li>* Triple Ripple</li> <li>* Rising Sun Tortas</li> <li>* Norpaco Handrolled Panini Rolls</li> </ul>	<p><b>Other Suggestions</b></p> <ul style="list-style-type: none"> <li>* Mt. Vikos spreads and jams</li> <li>* Rutherford &amp; Meyer fruit pastes</li> <li>* Fresh fruit</li> <li>* Kalamata olives</li> <li>* Carr's crackers</li> <li>* Sundried tomatoes</li> <li>* Iggy's baguettes</li> </ul>



**FRUIT CENTER**  
Wine Shop

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Food & Wine  
Pairing Guide

**FRUIT CENTER**  
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## The World's Most Popular Grape Varieties

### WHITE

<u>Grape Variety</u>	<u>Classic Flavors</u>
<b>Chardonnay</b> <i>(White Burgundy)</i>	Pear, apple, melon, pineapple, vanilla, lemon, butterscotch, toast, custard, lemon
<b>Chenin Blanc</b> <i>(Vouvray and Steen)</i>	Apricots, pear, melon, apple, peach
<b>Gewürztraminer</b>	Melon, peach, flowers, honey, spice, litchi, stone, mineral
<b>Pinot Grigio/Pinot Gris</b>	Lemon, lime, citrus
<b>Riesling</b>	Peach, apricot, melon, mineral, honey
<b>Sauvignon Blanc</b> <i>(White Bordeaux and Sancerre)</i>	Grapefruit, gooseberry, citrus, herbs, grass
<b>Semillon</b>	Mineral, stone, lemon
<b>Viognier</b>	Honeysuckle, tropical fruit, jasmine

### RED

<u>Grape Variety</u>	<u>Classic Flavors</u>
<b>Cabernet Sauvignon</b> <i>(Red Bordeaux)</i>	Blackberry, cassis, cedar, plum, currant
<b>Malbec</b>	Cherry, chocolate, plum, vanilla
<b>Merlot</b> <i>(Red Bordeaux)</i>	Blackberry, cherry, plum, chocolate
<b>Pinot Noir</b> <i>(Red Burgundy)</i>	Raspberry, blackberry, cola, cherry, earth, plum
<b>Sangiovese</b> <i>(Chianti)</i>	Cherry, earth, mocha, spice
<b>Syrah /Shiraz</b>	Blackberry, spice, pepper, leather, boysenberry
<b>Tempranillo</b>	Cherry, earth, vanilla, spice
<b>Zinfandel</b>	Blackberry, spice, plum, boysenberry, cherry

The Fruit Center offers a 15% discount on the purchase of twelve or more bottles of wine.

## Favorite Wine & Cheese Pairings

<u>Cheese</u>	<u>Recommended Wines</u>	<u>Cheese</u>	<u>Recommended Wines</u>
<b>Asiago</b>	Dolcetto, Beaujolais	<b>Mascarpone</b>	Champagne, Marsala
<b>Blacksticks Blue</b>	Pinot Noir, Port, Sauternes	<b>Mimolette</b>	Ales, Dark beers
<b>Brie</b>	Burgundy, Bordeaux	<b>Morbier</b>	Barbera, Beaujolais
<b>Camembert</b>	Beaujolais, Pinot Noir	<b>Mozzarella</b>	Pinot Grigio, Soave
<b>Cashel Blue</b>	Sauvignon Blanc	<b>Muenster</b>	Gewürztraminer, Riesling
<b>Cheddar</b>	Pinot Noir, Dolcetto, Dark Ales	<b>Parmigiano-Reggiano</b>	Barolo, Brunello, Chianti
<b>Chevre</b>	Sancerre, White Bordeaux	<b>Pont-l'Eveque</b>	Cabernet, Barolo, Syrah
<b>Cotswold</b>	Sauvignon Blanc, Red blends	<b>Provolone</b>	Dolcetto, Beaujolais
<b>Delice de Bourgogne</b>	Beaujolais, Pinot Noir, Riesling	<b>Raclette</b>	Dolcetto, Barbera
<b>Emmentaler</b>	Beaujolais, Pinot Noir, Gewürztraminer	<b>Robiolo</b>	Soave, Pinot Grigio
<b>Fontina</b>	Barolo, Barbaresco	<b>Romano</b>	Chianti, Barolo
<b>Gorgonzola</b>	Port, Chianti, Barolo, Marsala	<b>Roquefort</b>	Chateaufeuf du Pape, Sauternes, Barolo, Amarone
<b>Gouda</b>	Ales	<b>St. Andre</b>	Pinot Noir, Sauvignon Blanc
<b>Gouda, Aged</b>	Cabernet, Riesling	<b>Stilton</b>	Port, Sherry, Hearty Reds
<b>Gruyere</b>	Red & White Burgundies, Rhônes	<b>Stilton, Mango Ginger</b>	Pinot Noir, Sauvignon Blanc
<b>La Tur</b>	Sauvignon Blanc	<b>Taleggio</b>	Chianti, Barolo
<b>Leerdamer</b>	Côtes du Rhône	<b>Tipperary</b>	Pinot Noir, Beaujolais
<b>Mahon</b>	Ales, Rioja, Tempranillo	<b>Tomme de Savoie</b>	Beaujolais
<b>Manchego</b>	Cava, Rioja, Grenache, Fino Sherry	<b>Wensleydale</b>	Pinot Grigio, Beaujolais, Chardonnay

## Favorite Wine & Food Pairings

<u>Main Course</u>	<u>Recommended Wines</u>
<b>Asian</b>	Riesling, Gewürztraminer, Vouvray
<b>Beef</b>	Cabernet Sauvignon, Pinot Noir, Merlot, Syrah, Red Blends, Italian Reds
<b>Chicken</b>	Lighter Chardonnay, Riesling, Sauvignon Blanc, Pinot Grigio
<b>Clams</b>	Chablis, Chardonnay, Pinot Grigio, Muscadet
<b>Crab</b>	Chablis, Champagne, Pinot Grigio
<b>Duck</b>	Barbera, Dolcetto, Burgundy, Pinot Noir, Red Bordeaux, Merlot
<b>Ham</b>	Beaujolais, Gewürztraminer, Riesling, Zinfandel
<b>Hamburgers</b> <i>(Ground Beef)</i>	Chianti, Red Blends, Rose, Merlot, Zinfandel
<b>Lamb</b>	Syrah, Cabernet Sauvignon, Merlot, Rhone
<b>Lobster</b>	Chardonnay, Pinot Gris, Gewürztraminer, Vouvray
<b>Oysters</b>	Chablis, Chardonnay, Muscadet, Sauvignon Blanc
<b>Pasta</b> <i>(with Red Sauce)</i>	Chianti, Merlot, Red Blends, Zinfandel
<b>Pasta</b> <i>(with White Sauce)</i>	Pinot Grigio, Sauvignon Blanc, Unoaked Chardonnay
<b>Pork</b>	Pinot Gris, Rose, Pinot Noir, Zinfandel
<b>Scallops</b>	Chablis, Sancerre, Pinot Grigio, Chardonnay
<b>Shrimp</b>	Chardonnay, White Bordeaux, Pinot Gris, Sauvignon Blanc
<b>Salmon</b>	Pinot Noir, Pinot Gris
<b>Tuna/Swordfish</b>	Chardonnay, Merlot, Pinot Noir
<b>Turkey</b>	Pinot Noir, Gewürztraminer, Sauvignon Blanc, Riesling
<b>Veal</b>	Zinfandel, Pinot Noir, Merlot, Riesling, Sauvignon Blanc
<b>White Fish</b> <i>(Haddock/Cod)</i>	Chablis, Sauvignon Blanc, Pinot Grigio